

Pub Classics MENU

A discretionary gratuity of 10% will be added to your bill.

While You Wait

Mixed Olives £5 **VE**

Sourdough, Whipped Seaweed Butter £4.5 **GF***

Starters

Seafood Tian £12 **GF**

Prawns, Marie Rose sauce, smashed avocado, smoked salmon and dressed rocket

Panko Prawns, Garlic Aioli £7

Salt & Pepper Calamari £8.5

Ginger and coriander chimichurri

Arreton Tomato Bruschetta £8.5 **VE GF***

Mixed olives, garlic rubbed crostini, dressed rocket

Yarmouth Crab Bruschetta £13 **GF* DF**

Dressed rocket, green pesto, roasted lemon

Corn Ribs £8 **VE GF***

Hot honey glaze and sriracha mayo

Salads & Boards

Caesar Salad £13 | **With Chicken** £18 **GF***

Mixed leaves, anchovies, croutons, parmesan and caesar dressing

Cold Seafood Board For One £28 **GF***

Local crab, smoked salmon, crevettes, green lip mussels, seafood sauce, crusty bread and salad

Whole Crab Salad (Market price) **GF***

Locally picked crab, mixed leaves, spring onions, lemon and dill dressing with crusty bread

Crevettes Pint £22 | **Half Pint** £13 **GF***

Shell on prawns, avocado, spring onions, sourdough

From the Sea

See our **Specials Board** for today's **Fresh Fish Selection**

Island Ale Battered Fish £19

Served with chunky chips, peas, tartar sauce and lemon wedge

Half Lobster Thermidor £37

Grilled with a white wine, herb and parmesan sauce, salad and fries

Seafood Linguini £24

Clams, mussels, prawns, garlic, chilli

Wholetail Breaded Scampi £19

Chunky chips, peas, tartare sauce

Seabass Fillet £24 **GF**

Chilli, garlic, capers, new potatoes

Goan Fish Curry £21 **GF**

With cod, sea bass and prawns served with pilau rice and a green bean and grated coconut salad with crisp fried shallots, garlic and chilli

Hot Seafood Platter For Two £89

Please See Our **Specials Board**
for today's platter

From the Land

Chicken Supreme £19 **GF**

Chorizo and red pepper sauce, sea salt garlic roasted new potatoes, tender stem broccoli

10oz Sirloin Steak £32 **GF***

Chunky chips, beer battered onion rings, roasted tomato, field mushroom, dressed rocket and parmesan salad **Make it a Surf & Turf – add Half a Lobster for £20**

Smoked Applewood Beef Burger £19 **GF***

Smoked Applewood cheese, streaky bacon and gherkins in a toasted bun, with fries and coleslaw

Vegetarian

Beetroot & Lentil Burger £16.5 **VE GF***

Smoked vegan Applewood cheese, roasted peppers and hummus in a toasted bun served with onion rings, fries and dressed salad

Butter Cauliflower £17 **V GF***

Tender cauliflower florets simmered in a spiced cream sauce, served over rice with yoghurt and naan bread

Desserts

Tarte au Citron £8

Fresh berries and chantilly cream

Chocolate Torte £8

Crème fraiche and chocolate shavings

Affogato £7

Vanilla IW ice cream, shot of barista coffee and Amaretti biscuit

Ice Cream/Sorbet 2 Scoops £6 | 3 Scoops £8

Ice Cream: Chocolate | Strawberry | Vanilla

Sorbet: Lemon | Raspberry

Lunch

Served 12-4pm, Choice of White or Brown Bread

Somerset Cheddar & Chutney Sandwich £8.5 **GF***

Fish Finger, Tartar Sauce, Lettuce Sandwich £12

IW Crab, Lemon & Dill Sandwich £15 **GF***

Smoked Salmon & Cream Cheese Sandwich £11 **GF***

Chicken & Bacon Sandwich £9.5 **GF***

Sides

Garlic Bread £4.5 **Add Cheese** £1.5

Side Salad £5 | **Onion Rings** £5

Chunky Chips £5 **GF** | **Parmesan Truffle Fries** £7

ALLERGIES & INTOLERANCES Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the 14 legal allergens is available on request however we may not be able to provide information on other allergens.

FRIED FOOD Where a vegetarian or vegan dish is deep-fried, we cannot guarantee that they have been cooked in dedicated vegetarian/vegan fryers. Products that are deep fried and do not contain specific allergens can be contaminated by the use of multi allergen fryers.

DISCLAIMER We regret that we cannot guarantee that our fish, shellfish & meat dishes do not contain bones or shell. Where we state a weight, it is a approximate raw weight and 1oz equals 28.5g eg: 8oz Burger = 227g

BRUNCH

Served 9am – 11:30am Daily

A discretionary gratuity of 10% will be added to your bill. Gratuity not added to online ordering.

Eggs Benny £9.50

Toasted bagel topped with poached eggs, crispy bacon, wilted spinach and hollandaise sauce

Avo On Toast £9 V

Sourdough topped with smashed avocado, poached eggs, black sesame, chilli flakes and sea salt crystals

Loaded Hash Browns £14

Four hash browns topped with poached eggs, sriracha hollandaise, pan-fried chorizo and sliced avocado

Eggs Royale £11

Toasted bagel topped with poached eggs, smoked salmon, wilted spinach and hollandaise sauce

Vegan Full English £12 VE

Roasted tomato, hash browns, baked beans, smashed avocado, sautéed mushrooms and spinach, sourdough toast

The American Way £12

Pancakes with maple syrup, bacon, berries and cream

Crab Benedict £15

IW crab on a toasted muffin with hollandaise sauce

Smoked Haddock £13

Poached haddock fillet, poached eggs and spinach

Full English £14

Local sausage, 2 rashers of smoked crispy bacon, fried egg, roasted tomato, sautéed mushrooms, baked beans, hash brown, sourdough toast

Smoked Salmon & Scrambled Eggs £11

On buttered sourdough with fresh lemon

Shakshuka £10 V

Spiced tomato, pepper and onion stew with baked eggs, feta and herbs, served with sourdough toast

Health Bowl £7 V

Greek yoghurt, homemade granola, honey, seasonal fruit

COFFEE

Caffè Latte £4.20

Cappuccino £3.95

Caffè Americano £3.50

Flat White £3.85

Espresso £2.30 Double £2.95

Mocha £4.10

Decaffeinated Coffee £3.50

Extra Coffee Shot £1

TEA

Yorkshire Tea £3

Decaffeinated Tea £3.50

SPECIALITY TEAS

Earl Grey £3.50

Mint Tea £3.50

Red Berry £3.50

Green Tea £3.50

HOT CHOCOLATE

Hot Chocolate £4

Luxury Hot Chocolate £5

With whipped cream and Belgian chocolate shavings

Add a Flavour Shot – 50p each
Vanilla, Caramel, Hazelnut

FRUIT JUICES £3.50

Apple | Orange | Cranberry

Tomato | Pineapple

SMOOTHIES

Strawberry Split £5

Classic mix of strawberry and banana

Wild Wild Zest £5

Mango, pineapple, spinach, apple and lemongrass

Cherry Poppins £5

Cherry, strawberry, raspberry, banana, mango and blackcurrant

COOLERS £4

Elderflower & Mint | Peach Iced Tea

Strawberry, Basil & Cucumber

SUNDAY MENU

A discretionary gratuity of 10% will be added to your bill.

While You Wait

Mixed Olives £5 | **Padron Peppers** £5

Sourdough, Whipped Seaweed Butter £4.5

Starters

Classic Prawn Cocktail £12 **GF**

Prawns, Marie Rose sauce, smashed avocado, smoked salmon and dressed rocket

Salt & Pepper Calamari £8.5

Ginger and coriander chimichurri

Potted Shrimp £11

Pickled fennel, crispy shallot, sourdough ciabatta

Arreton Tomato Bruschetta £8.5 **V GF***

Mixed olives, garlic rubbed crostini, dressed rocket

Yarmouth Crab Bruschetta £13 **GF* DF**

Dressed rocket, green pesto, roasted lemon

Corn Ribs £8 **VE GF***

Hot honey glaze and sriracha mayo

Salads & Boards

Caesar Salad £13 | **With Chicken** £18

Mixed leaves, anchovies, croutons, parmesan and caesar dressing

Half Lobster Salad £35

Mixed leaves, spring onions, lemon and dill dressing, crusty bread and choice of fries or potatoes

Whole Crab Salad (Market price) **GF***

Locally picked crab, mixed leaves, spring onions, lemon and dill dressing with crusty bread

Crevettes Pint £22 | **Half Pint** £13 **GF***

Shell on prawns, avocado, spring onions, sourdough

From the Sea

Island Ale Battered Fish £19

Served with chunky chips, crushed minted peas, tartar sauce and lemon wedge

Seafood Linguini £24

Clams, mussels, prawns, garlic, chilli

Wholetail Breaded Scampi £19

Chunky chips, crushed minted peas, tartare sauce

Seabass Fillet £24

Chilli, garlic, capers, new potatoes

Goan Fish Curry £21

With cod, sea bass and prawns served with pilau rice and a green bean and grated coconut salad with crisp fried shallots, garlic and chilli

From the Land

Steak & Island Brewed Ale Pie £20

Slow-braised steak in rich gravy and seasonal greens with a choice of chunky chips or creamy mash

Smoked Applewood Beef Burger £19

Smoked Applewood cheese, streaky bacon and gherkins in a toasted bun, with fries and coleslaw

10oz Sirloin Steak £32

Chunky chips, beer battered onion rings, roasted tomato, field mushroom, dressed rocket and parmesan salad **Make it a Surf & Turf – add Half a Lobster for £20**

Vegetarian

Beetroot & Lentil Burger £16.5 **VE**

Smoked vegan Applewood cheese, roasted peppers and hummus in a toasted bun served with onion rings, fries and dressed salad

Butter Cauliflower £17 **V**

Tender cauliflower florets simmered in a spiced cream sauce, served over rice with yoghurt and naan bread

Roasted Butternut Squash Tagliatelle £17 **VE GF**

Spinach, vegan parmesan and crispy sage

Desserts

Tarte au Citron £8

Fresh berries and chantilly cream

Chocolate Torte £8

Crème fraiche and chocolate shavings

Affogato £7

Vanilla IW ice cream, shot of barista coffee and Amaretti biscuit

Cheese Board £14

Stilton, Cheddar, Brie, rustic crackers, grapes, red onion chutney

IW Ice Cream/Sorbet 2 Scoops £6 | 3 Scoops £8

Ice Cream: Chocolate | Strawberry | Vanilla

Sorbet: Lemon | Raspberry

Lunch

Served 12-4pm, Choice of White or Brown Bread

Somerset Cheddar & Chutney Sandwich £8.5

Hummus, Roasted Pepper & Walnut Sandwich £9

IW Crab, Lemon & Dill Sandwich £15

Smoked Salmon & Cream Cheese Sandwich £11

Chicken & Bacon Sandwich £9.5

Sides

Chunky Chips £5 **GF** | **Parmesan Truffle Fries** £7

Onion Rings £5 | **Side Salad** £5

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SOFT DRINKS



275ML BOTTLE ALL **£3.40**

Great blend of fruit juices available in three flavour combinations.

Orange & Passion Fruit
Apple & Raspberry
Apple & Mango

Folkington's Juice's
250ML **£3.90** EACH
Apple | Orange | Pineapple

Simply Fruity Kids Drinks
£2.25 EACH
Blackcurrant | Orange | Strawberry



200ML BOTTLE ALL **£3.25**

Traditional Tonic

Traditional Light Tonic

Mediterranean Tonic

Rhubarb & Raspberry Tonic

White Grape & Apricot Soda

Mexican Lime Soda

Pink Grapefruit Soda

Ginger Ale 200ML **£3.10**

Ginger Beer 200ML **£3.10**

Coca-Cola Original

330ML GLASS BOTTLE **£3.90**

Diet Coke

330ML GLASS BOTTLE **£3.50**

Pepsi Classic

SMALL **£2.75** LARGE **£4.60**

Pepsi Max

SMALL **£2.55** LARGE **£4.30**

R Whites Lemonade

SMALL **£2.40** LARGE **£4.40**

New Forest Water, Still | Sparkling

330ML **£2.45** 750ML **£4.40** EACH

Appletiser

275ML **£3.50**

Sparkling Elderflower Presse

330ML **£3.90**

Big Tom Spiced Tomato Juice

250ML **£3.90**

HOT DRINKS

Choice of Teas, Coffees & Hot Chocolate

AFTER DINNER DRINKS

Courvoisier £4.45 | **Baileys** £4.25

Disaronno Amaretto £4.25

LIQUEUR COFFEES

Highland

*Glenfiddich
Whisky*

Calypso

Tia Maria

Italian

*Disaronno
Amaretto*

Irish

Baileys

Caribbean

*Kraken Black
Spice Rum*

all **£6.95**

EACH

**THE BUDDLE
SMUGGLERS INN**



**THE BUGLE
COACHING INN**



**THE CRAB &
LOBSTER INN**



**THE KINGS HEAD
YARMOUTH • IW**



**THE CRAB &
LOBSTER INN**



DRINKS

Red Wine

Light & Juicy

Vicuna Merlot

CHILE

A lovely plummy Merlot with a ripeness typical of Chilean wine. Easy on the palette and very drinkable.

175ML **£7.25**
250ML **£9.45**
BOTTLE **£27.00**

Los Coches Pinot Noir

CHILE

A light body disguises lovely cherry flavour in the mouth. American oak aging gives a subtle, underlying vanilla influence and depth of flavour.

175ML **£7.45**
250ML **£9.95**
BOTTLE **£28.00**

Arjona Rioja Tinto Joven

SPAIN

This medium-bodied Rioja has wild, fruity aromas of red berries. The wine is initially fresh but complex and tasty with a lively, satisfying aftertaste.

175ML **£7.95**
250ML **£9.75**
BOTTLE **£30.00**

Côtes du Rhône

FRANCE

Packed full of light, fresh fruit and peppery flavours with fine tannins.

BOTTLE **£32.00**

Rich & Smooth

Fat Rooster Touriga Nacional

PORTUGAL

The wine presents a dark violet colour. Intense aromas of blackberries and black plums, violets and hints of spices.

BOTTLE **£36.00**

Uvas del Sol Malbec

ARGENTINA

A full-bodied fruity wine, characterised by fresh notes of blackberry, cassis and perfectly balanced tannins.

175ML **£8.25**
250ML **£10.25**
BOTTLE **£29.00**

Big & Bold

Pure XV Cabernet Sauvignon

AUSTRALIA

Weighing in 15% ABV this is a beast of a wine... not for the faint hearted. Screaming out for Sunday lunch red meats!

BOTTLE **£34.00**

Smaller glasses of 125ml available for wine by the glass

Rosé

Zinfandel Rosé

FEATHER FALLS, USA

A deliciously fruity wine with hints of cherry, watermelon, strawberry and sweet candy.

175ML **£6.65**
250ML **£8.65**
BOTTLE **£25.00**

Cortefresca Pinot Grigio Blush

ITALY

Wonderfully light with delicate flavours of strawberry, peach and watermelon and a dry finish.

175ML **£7.25**
250ML **£9.45**
BOTTLE **£27.00**

Soleil des Alpes, Haute Provence Rosé

FRANCE

This pale rosé has red berry aromas with hints of summer flowers.

175ML **£8.50**
250ML **£11.00**
BOTTLE **£38.00**



White Wine

Fruity & Ripe

Beaune Chardonnay

FRANCE

Has more ripeness than a Macon and more savouriness than the New World.

175ML **£7.45**
250ML **£9.95**
BOTTLE **£28.00**

Alitia Albarino Blue

SPAIN

Highlights of apple, apricot and peach.

BOTTLE **£42.00**

Picpoul de Pinet Cuvee Prestige Terre D'Eole

FRANCE

Round and mineral wine in the mouth with a grapefruit finish.

BOTTLE **£34.00**

Cortefresca Pinot Grigio

ITALY

An elegant, soft and dry white wine with excellent flinty minerality.

175ML **£7.25**
250ML **£9.45**
BOTTLE **£27.00**

Winzer Krems 'Orange' Grüner Veltliner

AUSTRIA

Pale amber colour with complex aromas of pepper and honey. The palate displays a rich, creamy and spicy complexity.

BOTTLE **£34.00**

Fresh & Crisp

Conde Villar Vinho Verde Branco

PORTUGAL

This Vinho Verde has slight spritz on the tongue. Fruity and fresh.

175ML **£7.00**
250ML **£9.25**
BOTTLE **£26.00**

Gatlands Sauvignon Blanc

NEW ZEALAND

The crisp clean finish provides a delightful purity to this classic Sauvignon Blanc.

175ML **£8.50**
250ML **£10.75**
BOTTLE **£32.00**

Jean de Chaudenay Chablis

FRANCE

Crisp, firm Chablis with good fruit and plenty of minerality, juicy and elegant. A fine example of this classic wine.

BOTTLE **£47.00**

Domaine Daulny Sancerre

FRANCE

Grassy notes, tropical fruits and hints of blackcurrant bud make for a crisp and fresh wine with beautiful minerality.

BOTTLE **£46.00**

Smaller glasses of 125ml available for wine by the glass



Sparkling

Prosecco Spumante Extra Dry CORTE ALTA, ITALY

A delightfully crisp and elegant prosecco with vibrant apple and pear notes and a delicate, floral and fruity finish.

200ML **£9.25** 75CL BOTTLE **£32.00**

Botter Di Maria Prosecco Rosé ITALY

Light rosé colour. Elegant and intense bouquet. Dry, soft and well-balanced on the palate with a round and full bodied structure.

200ML **£9.25** 75CL BOTTLE **£32.00**

Coates & Seely Brut Reserve NV ENGLAND

With vineyards now being planted on the Isle of Wight at Gatcombe and Brightstone. This award winning English Sparkler has hints of bread dough. Full-bodied with plenty of fruit, a layered texture and a creamy finish.

BOTTLE **£75.00**

Moët & Chandon Brut Impérial NV CHAMPAGNE, FRANCE

Crisp and clean, this classic champagne shows citrus aromas and hints of biscuity flavours. An excellent aperitif.

BOTTLE **£80.00**

Zero ABV Cocktails:



Whitecliff Spritz **£8.00**

Martini Vibrante, strawberry & Rosé Nosecco.

Yarmouth Oysters

Martini Vibrante, strawberry, citrus and apple.

2 FOR **£8** 4 FOR **£15** 6 FOR **£22**



COCKTAILS

Crab Classics:



Ultimate Pimms

Pimms, lemonade, strawberries, orange cucumber, apple, peach bitters and mint.

GLASS **£8.50** JUG **£25.00**

Aperol Spritz **£12.00**

Aperol, prosecco, soda, fresh orange, lashings of cooling ice with mango popping boba garnish.

Espresso Martini **£11.00**

Absolut Vanilla Vodka, Shanky's Whip Irish liqueur, cold brew coffee and sugar syrup.

Dark 'N' Stormy **£9.00**

Gosling's Black Seal Rum, ginger beer, Angostura Bitters and wedges of lime.

Crab Specials:

Beyond The Ledge **£12.00**

Mermaid Zest Gin, St. Germain Elderflower, passion fruit, citrus, mint and Fever-Tree White Grape and Apricot soda.

Culver Spritz **£10.00**

Lillet Rosé Vermouth, Strawberry and Rosé Prosecco.

Bembridge Oysters

Midori, Jamaican rum, passion fruit, citrus and apple – served with mango boba pearls.

2 FOR **£8** 4 FOR **£15** 6 FOR **£22**



MERMAID

ISLE OF WIGHT DISTILLERY

Hand-crafted on the Isle of Wight

Mermaid Gin

A locally distilled gin infused with foraged samphire from the Island's chalky cliffs and Boadicea hops grown at Ventnor Botanical Gardens.

42% **£5.00**

Mermaid Pink Gin

Infused with Isle of Wight strawberries and locally sourced botanicals for a sweet and complex taste.

38% **£5.00**

Mermaid Lemon Zest Gin

A zesty and aromatic infusion of summer citrus fruits and wild botanicals, blended with Isle of Wight bergamot, lemon and rosemary.

40% **£5.00**

Culver Libre

Mermaid Spiced Rum, cherry bitters, Pepsi Max and lime.

£8.00

Elderflower Highball

Mermaid Salt Vodka, lime and elderflower cordial, fresh lime and soda.

£8.00

HIGHBALLS

Crab Perfect Serves:

Paloma

El Jimador Blanco Tequila, Fever-Tree Pink Grapefruit Soda and lime.

£9.50

Level-up your Paloma with Patrón Silver Tequila for £1 extra!

Summer Breeze Highball

Lillet Rosé Vermouth with Fever-Tree Rhubarb and Raspberry Tonic.

£8.00

P-Star Highball

Absolute Vanilla Vodka with passion fruit, Zinfandel Rosé and soda.

£9.50

Whiskey Highball

Buffalo Trace Bourbon Whiskey, Shanky's Whip Irish Liqueur, lemon, ginger ale and aromatic bitters.

£9.50

TRY A CRAB
COCKTAIL



SPIRITS

WHISK(E)Y

Glenfiddich 12 Year Old Single Malt
Rich and sweet with fruity tones – butterscotch, cream, malt and subtle oak flavours.
40% **£4.65**

Jameson Irish Whiskey
This classic Irish whiskey is wonderfully smooth and harmonious - a thoroughly enjoyable blend.
40% **£4.25**

Jack Daniel's Old No.7
Full-bodied whiskey with flavours of orange, brown sugar and spice, and a long rich finish.
40% **£3.95**

Wight Whisky Signature Malt Blend
Light oak and dried fruits combine for a smooth and creamy honey finish.
40% **£4.95**

Buffalo Trace Bourbon
Hand-crafted using the finest Kentucky and Indiana corn, selected rye and superior malted barley.
40% **£4.00**

GIN

Bombay Sapphire Gin
Light, crisp, and aromatic taste profile. A balance of citrus, spice, and herbal notes.
40% **£4.10**

Tanqueray Export
A solid juniper content and classic character. A great all-rounder, from G&Ts to Martinis.
43.1% **£4.25**

Hendrick's Gin
This Scottish gin is made with peculiar botanicals and uniquely curious infusions of cucumber and rose petals.
41.4% **£4.25**

RUM

Kraken Black Spiced Rum
Dark spiced Caribbean rum blended with 11 spices, including cinnamon and ginger.
40% **£4.20**

Bacardi Carta Blanca
Perfect for classic rum cocktails like the Mojito.
37.5% **£3.75**

Mount Gay Eclipse
Signature golden rum from Barbados.
40% **£4.20**

Hawksbill Banana Skin
Hawksbill Island Spiced Rum base with banana.
37.5% **£4.50**

Sailor Jerry Spiced Rum
Buttery toffee taste, hint of vanilla and cinnamon.
40% **£3.75**

Goslings Black Seal Bermuda Rum
150-year-old family recipe, using the finest distillates aged in charred American oak casks.
40% **£3.95**

Mermaid Isle of Wight Spiced Rum
Blend of sugar cane and molasses rum from Trinidad and the Dominican Republic.
38% **£4.75**

VODKA

Grey Goose Premium Vodka
Made using the best ingredients from France – soft winter wheat and Gensac spring water.
40% **£4.80**

Mermaid Salt Vodka
Grain distilled with a subtle addition of rock salt.
40% **£4.85**

Smirnoff Vodka
The world's No. 1 vodka.
37.5% **£3.75**

OTHERS & LIQUEURS

Courvosier Cognac
40% **£4.45**

El Jimador Tequila
38% **£4.50**

Patrón Silver Tequila
40% **£5.50**

Graham's No.5 Blend White Port
40% **£4.00**

Lillet Rosé Vermouth
17% **£3.30**

Shanky's Whip Irish Liqueur
33% **£4.50**

ALCOHOL FREE

Gordons Alcohol Free Gin
The same classic flavour just with zero alcohol.
0% **£2.95**

Gordons Pink Alcohol Free Gin
Flavoured with raspberry, strawberry.
0% **£2.95**

Captain Morgan Spiced Gold Alcohol Free Rum
A great alternative to the iconic Spiced Gold.
0% **£2.95**

Further choices of spirits are available please ask your server or visit the bar to view.

CASK ALES, BEERS & CIDER

We take our pints seriously at The Crab & Lobster Inn, with a selection of nationally recognised and popular regional beers on our hand pulls, as well as locally brewed Isle of Wight beers to try – *please ask your server for today's selection and Guest Ales.*



BEERS & STOUT

DRAUGHT

Cruz Campo 4.4% 1/2 **£3.20** PINT **£6.40**

Birra Moretti 4.6% 1/2 **£3.40** PINT **£6.80**

Amstel 4.1% 1/2 **£3.00** PINT **£6.00**

Neck Oil 4.3% 1/2 **£3.75** PINT **£7.50**

Murphy's 4% 1/2 **£3.00** PINT **£6.00**

BOTTLED

Peroni Nastro Azzurro **£4.60**
330ML BOTTLE 5%

Peroni Nastro Azzurro Gluten Free **£4.80**
330ML BOTTLE 5%

Corona Extra **£4.80**
330ML BOTTLE 5%

Crabbies Alcoholic Ginger Beer **£5.80**
500ML BOTTLE 3.4%

CIDERS

DRAUGHT

Inch's 4.5% 1/2 **£3.00** PINT **£6.00**

Inch's Riversider 4.7% 1/2 **£3.20** PINT **£6.40**

Old Mout 4% 1/2 **£3.25** PINT **£6.50**
*Berries & Cherries | Kiwi & Lime
Pineapple & Raspberry*

LOW/ALCOHOL FREE

Birra Moretti Zero **£3.60**
330ML BOTTLE

Adnams Ghost Ship 0.5% Pale Ale **£4.10**
500ML BOTTLE

Guinness 0.0 **£4.80**
440ML CAN

Sharp's Doom Bar Zero Amber Ale **£3.90**
500ML BOTTLE

Old Mout Alcohol Free Cider **£4.40**
Berries & Cherries
500ML BOTTLE

LOCAL ALES



Yates' Islander 4%
1/2 **£2.90** PINT **£5.80**



Goddards Fuggle Dee Dum 4.8%
1/2 **£2.90** PINT **£5.80**

Ask your server for what's on tap from these fantastic Isle of Wight Breweries!

PLUS



*Brewed on
The Isle of Wight
especially for us...*

CRAB & LOBSTER INN ALE

We regularly change our guest ales, so please ask for our current selection.